Vizcarra Vineyards
Private Party Collections

Whether it be a birthday party, a stop on the Niagara Wine Trail, or bridal shower, count on Becker Farms and Vizcarra Vineyards to provide an experience that your guests will never forget! Break away from the usual and provide your guests with great food, appetizers, wine tasting, or a flight of our microbrew beers.

We can work with your budget to provide a menu designed to appease your appetites and satisfy all crowds. For questions please email privateevents.beckerfarms@gmail.com.
Our naturally lush setting will make you and your guests feel comfortable and at home. We have two indoor/outdoor patios with a beautiful view of the vineyard and the sunset, as well as indoor facilities and two dramatic tuscan wine tasting bars. Vizcarra Vineyards can accommodate up to 250 of your closest friends and family and we do all of our own catering on site. We will work with you to provide a customized menu comprised of ingredients sourced right from our farm and the surrounding area that you and your guests will love.

**Garden Pavilion**
This venue holds anywhere from 35 to 250 guests. The venue is indoor/outdoor with one non permanent wall that can be lifted up or down dependent on weather. This venue comes with a private bar area, patio area, and private bathrooms.
Event minimum (afternoon event): $500.00

**Beer Garden**
This venue is entirely outdoors and located directly behind the brewery. It is equipped with modern lounge furniture, flat screen tv, private bar, and an outdoor firepit. This venue can hold up to 75 people.
Event minimum (private access) - $800.00

**Wine Tasting Room**
This indoor venue can hold up to 40 guests for a cocktail party type setting. It has a private bar that can be used, three high top tables with bar stools, and a display of becker farms wine collection on the wall. It is located directly next to Becker Brewing Company where bathrooms can be found.
Event minimum: $300.00

**Vineyard Pavilion**
This venue holds anywhere from 35 to 225 guests. The venue is indoor/outdoor with over three non permanent walls that can be lifted up or down depending on weather. This venue is closed during September and October due to public events. This venue has two private bar areas, an outdoor lawn space, and private bathrooms.
Event minimum (afternoon event): $500.00

**Barrel Room**
This indoor venue can hold up to 25 guests seated at tables. This venue has private bathrooms and a viewing window into our brewing area. Also located directly next to the brewery as well as beer garden.
Event minimum: $200.00

*(Wine tasting room and Barrel Room can be used for one event as they are attached. Can seat up to 50 guests. Event minimum: $500.00)*
Continental Breakfast
$14.00 Per Person
Plus Tax and Service Fee
9:30am-11:30am
Maximum 50 Guests

Orange Juice

Coffee and Tea Station

Fresh Fruits

Assorted Pastries

Disposable Plates, Napkins, To-Go Coffee Cups, and Utensils
**Brunch Buffet**

$17.75 Per Person

Plus Tax and Service Fee

11am-2pm

Maximum 75 Guests

1 Hour Unlimited Mimosa

Assorted Cheeses, Crackers, Fruit and the Season’s Finest Vegetables

Served with your choice of Orange Juice, Apple Juice or Cranberry Juice

Baked Cinnamon French Toast with Your choice of Streusel Glazed or Seasonal Fruit

Your choice of Bacon or Breakfast Sausage

Chef’s Choice Assorted Frittata

Roasted Red Potatoes

Coffee & Tea Station, along with Ice Water at tables

Gourmet Cookie Tray

Kid’s Meal, Vegan and Vegetarian options available, please reach out to a coordinator for more information!
Lunch Buffet

$17.75 Per Person
Plus Tax and Service Fee
11am-2pm
Maximum 75 Guests

1 Hour Unlimited Mimosa

Assorted Cheeses, Crackers, Fruit and the Season’s Finest Vegetables

Fresh Rolls with House Made Chef’s Butters

Your choice of a House Salad or Caesar Salad

Your choice of One Entree

Chef’s Choice Seasonal Vegetables*
*Available mid June-November.

Creamy Garlic Smashed Potatoes

Coffee & Tea Station, along with Ice Water at tables

Gourmet Cookie Tray

Kid’s Meal, Vegan and Vegetarian options available, please reach out to a coordinator for more information!
Cocktail Party

$35 Per Person for 3 Hour Rental & Well Open Bar
Plus Tax and Service Fee

Cheese and Cracker Tray

Fruit Tray with Jam Dip

Vegetable Tray with Ranch Dip

Swedish Meatballs

Cheese Tortellini Skewers

Roast Beef Sliders with Horseradish

Pulled Pork Sliders with Lime Caraway Coleslaw

Pesto Alfredo Penne
Welcome Party Picnic
$12.95 per person

The popular way to say thank you to your wedding party! A welcome party is a great way to greet everyone in a stress-free, no-pressure atmosphere!

You don’t have to spend the entire night perfecting your walk down the aisle - just part of it. You’ll spend the rest of the wedding rehearsal eating and drinking merrily.

3 hours including Rehearsal: Location contingent on availability of venue space on date of event.

**Package Includes**

**Choose One Entree**

- **Burger Station**
  Top Sirloin Burgers with assorted toppings

- **Italian Sausage**
  Italian Sausage smothered with tri-colored peppers and onions

**Beverage Station** (unlimited)

- **Iced Tea**
  Sweetened or unsweetened

- **Lemonade**

- **Cucumber Water**

**Choose Two Sides**

- **Chef Salad**
  Iceberg Lettuce, tomatoes, black olives, cucumbers, carrots and croutons

- **Coleslaw**
  Cabbage and carrots in a lime caraway dressing.

- **Italian Pasta Salad**
  Penne Pasta mixed with assorted meats, cheese, and vegetables

- **Broccoli Salad**
  Broccoli, bacon, golden raisins, and red onions

- **Petite Red Potatoes**
  Petite Red Potatoes smothered with butter and fresh parsley

Vegetarian options: Veggie Burger

*Plus 18% gratuity charge and current New York sales tax
$200 minimum*
A La Carte Menu Options

The below packages can be either Buffet or Served style. All options include 3 hour venue rental, Coffee and Tea Station, Ice Water, Tray of Assorted Cheese, Crackers, Fruits, and Season’s Finest Vegetables, Fresh Rolls with House made Chef’s Butters, and Your choice of Salad.

*Tax and service fee is not included in pricing.*

**Bronze Package**
$22.00 Per Person
Choice of One Salad
Choice of One Entree
Choice of Two Sides

**Silver Package**
$28.00 Per Person
Choice of One Salad
Choice of Two Entrees
Choice of Two Sides

**Gold Package**
$34 Per Person
Choice of One Salad
Choice of Two Entrees
Choice of Three Sides

**Platinum Package**
$40 Per Person
Choice of One Salad
Choice of Three Entrees
Choice of Three Sides
Menu Options

Salad Course
*- Gluten Free ^- Vegetarian

Caesar Salad
Romaine lettuce, parmesan cheese, croutons, and caesar dressing.

House Salad **
Mixed greens with candied walnuts, red onion, blue cheese, crisp apples and poppy seed dressing.

Chef Salad **
Iceberg lettuce, tomatoes, black olives, cucumbers, carrots, and croutons and ranch dressing.
Entrees
With advance notice, dishes can be adapted to accommodate food allergies.
* - Gluten Free

Chicken Entrees
❖ Tuscan Chicken Marsala* - Tender chicken breast smothered in a delicious mushroom wine sauce.
❖ Mediterranean Chicken* - Stuffed with herb ricotta, topped with peppers, onions, spinach, and mozzarella.
❖ Almond Chicken* - Chicken breast in a buttery celery, onions, and golden raisins, with almonds.
❖ Honey Garlic Chicken* - Chicken breast in a honey garlic sauce.

Beef/Pork Entrees
❖ Pulled Pork Sandwiches - Smoked pulled pork with Memphis Sweet BBQ sauce served on Costanzo’s rolls with lime caraway coleslaw.
❖ Strip Roast* - With caramelized onion sauce
❖ Roast Beef Sandwiches - Served on Costanzo’s rolls with horseradish.

Vegetarian/Vegan Entrees
❖ Pasta Primavera - With fresh garlic, onions, and mixed vegetables in an alfredo sauce. Can also be chosen in place of a side for an additional $1.50 per person.
❖ Pesto Alfredo Penne - Penne pasta tossed with fresh pesto alfredo sauce.
❖ Ratatouille* - Mixed roasted vegetables and herbs. Vegan.
❖ Penne Pasta - With Marinara Sauce. Vegan.
Vegan & Vegetarian Guests
We are happy to accommodate your vegan & vegetarian guests by modifying or offering an entree option for them at no additional cost (up to 10% of final guest count)

Kid's Meal Option: Chicken Fingers & Macaroni and Cheese
Sides
*- Gluten Free  ^=Vegetarian

Starch Sides
❖ Macaroni and Cheese^ - +$1.50 per person.
❖ Creamy Garlic Smashed Potatoes*^ - With cream, garlic, butter, and fresh herbs.
❖ Petite Red Potatoes*^ - With butter and fresh herbs.
❖ Baked Beans* - Becker Farm’s secret recipe topped with peppers, onions, and bacon.
❖ Penne Pasta^ - With Marinara Sauce (vegan)
❖ Italian Pasta Salad - Penne pasta mixed with assorted meats, cheese, and vegetables. +$1.50 per person.
❖ Macaroni Salad^ - Elbow macaroni with carrots, celery, red onion, fresh herbs and mayonnaise.

Vegetable Sides
❖ Green Bean Almondine*^ - Green beans, lemon butter, almonds and parmesan.
❖ Chef’s Choice Seasonal Vegetables*^ - Available mid June-November.
❖ Vegetable Medley*^ - Carrots, broccoli, green beans, zucchini, and yellow squash.
❖ Snap Peas & Carrots*^ - With Garlic butter.
❖ Coleslaw*^ - Cabbage and carrots in a lime caraway dressing.
❖ Broccoli Salad* - Broccoli, bacon, golden raisins, and red onions.
❖ Fresh Corn on the Cob*^ - Available mid July-September.
❖ Cauliflower Gratin^ - Smothered in a cheesy sauce topped with parmesan cheese. +$1.00 per person.

Add Dinner Rolls with Butter to your dinner for an additional $2 per person
Child's Birthday Party Package
$14 per child, $16 per adult + Taxes & Gratuity
$250 Minimum before taxes and gratuity
12:00 - 3:00 pm

Available April through August
Reserved Seating located in the Pumpkin Pavilion

SKIP THE LINES AND PRE-ORDER YOUR A LA CARTE ACTIVITIES NOW!
ask a coordinator about your options

Buffet Style Lunch Includes:
Your choice of Hot Dogs or Hamburgers served with Rolls, Ketchup & Mustard
Lemonade & Ice Water
Macaroni and Cheese
¼ Sheet Cake - Your choice of Chocolate or Vanilla with Buttercream Frosting
Petting Zoo with a cup of animal feed per child
Hay Ride through the orchard and fields
Playground access for all 3 hours
Disposable Plates, Forks, Cups, & Napkins
Handwritten Chalkboard Sign featuring child's name

Add-ons continued on next page
Child’s Birthday Party Enhancements

Cookies/Pastries/Cupcakes
Ask a Coordinator for a menu price list

Additional Enhancement Options

Interactive Popcorn Station
This Interactive Popcorn Bar will wow your guests and leave a lasting impression! You can even personalize the stand! This package includes a rustic set up, server manned station to help guests, two seasonings to add to your popcorn, unlimited pre-made unseasoned popcorn for 1 hour, candy toppings and decorative popcorn bar.

$1.50 Per Person - 1 Hour Station
$100 Minimum

Custom Sundae Bar
Add a little variety to your dessert options with this Custom Sundae Bar!

Comes with Caramel, Chocolate and Peanut Butter hot sauce toppings, peanuts, whipped cream, chocolate curls and sprinkles.

Your Choice of Ice Cream or Apples!

The Ice Cream flavors include Chocolate and Vanilla. We scoop it and you top it!
The Apple flavor would be one of our very own Becker Farms apples grown right here! A fun and unique twist on apples. We'll slice up an apple for you, then you'll be able to choose which toppings you'd like to add.

$3.50 Per Person - 1 Hour Station
75 Person Minimum

Soft Pretzel Station
Add our Soft Pretzel Station, we promise no one will expect it! This package includes soft pretzel twists, Honey Mustard, Nacho Cheese and Caramel dips!

$150 - 1 Hour Station; 50 Pretzels
Additional Menu Options
Each tray accommodates 20-25 guests

Almond Chicken
Chicken breast with onions, celery, slivered almonds, and golden raisins - $175.00

Baked Penne
Penne pasta, red sauce, mozzarella and parmesan cheeses - $75.00

Pasta Primavera
With fresh garlic and vegetables in an alfredo sauce - $75.00
(add chicken $2/Per Person)

Roast Beef Sandwiches
With kimmelweck and regular rolls, ketchup and horseradish - $125.00

Sliced Italian Sausage
With peppers and onions - $75.00

Macaroni Salad
Elbow macaroni with carrots, celery, red onion, and fresh herbs - $50.00

Steamed Vegetable Medley
Carrots, broccoli, green beans, zucchini, and summer squash - $65.00

House Salad
Mixed greens, candied walnuts, red onions, crumbly blue cheese and crisp green apples - $50.00

Fresh Sugar Snap Peas and Carrots
With herbs and butter - $40.00

Starches - Choose Two
$4.50 Per Guest
- Garlic Smashed Potatoes
- Petite Red Potatoes with Fresh Herbs and Butter
- Baked Penne
- Wild Mushroom Couscous

*Custom menu upon request
Fall Picnic Gathering Package

$75.00 + Tax & gratuity
Available September through October

Covered Seating Area under White Tent
Picnic Tables for 75 Guests
3 Hour Timeframe (Choice of 10:00am-1:00pm or 1:30pm-4:30pm)

SKIP THE LINES AND PRE-ORDER YOUR A LA CARTE ACTIVITIES NOW!
ask a coordinator about your options

Food Menu Options

Chicken BBQ - $14 per person
($500 minimum for private service, $75 set up fee)
Private buffet for your group
Available for 1 hour and includes petite red potatoes, green salad, roll, butter, Becker Farms fruitwood smoked bone in chicken, iced tea and lemonade.
Vegetarian options upon request.

Grab and Go Box Lunch Option - $10 per person
All boxed lunches include a fresh farm picked apple, chocolate chip cookie from Becker farms bakery, and your choice of bottled water or canned soda

Customize your Grab and Go Box Lunch option with the following choices:

- **Turkey Wrap**
  White flour tortilla wrap
  with fresh oven roasted turkey, provolone cheese, spring greens, tomato, and onion. Mayo or oil on request.

- **Greek Veggie Wrap**
  White flour tortilla with spring greens, tomato, onion, roasted red pepper, black olives and feta cheese with our greek house dressing.

- **Ham and Cheese Wrap**
  Ham, provolone cheese lettuce, tomato, and onion.
  Mayo or oil on request

*For any Gluten Free allergies, the options above can be made into a salad.*
Corporate Meeting Package
$34.00 Per Person + Tax and Gratuity
8 hour facility rental

Continental Breakfast
Assorted juice, fresh fruit basket and assorted pastries.

Mid Morning Snack
Assorted cheese, fresh fruit and vegetables, assorted crackers

Lunch
Iced tea, Lemonade, House Salad, Chef’s Choice Seasonal Vegetables, Petite Red Potatoes and Your Choice of the following (pick one):
- Pulled Pork Sandwiches with Coleslaw
- Roast Beef Sandwiches
- Almond Chicken
- Tuscan Chicken Marsala
- Sliced Italian Sausage with Peppers and Onions
- Eggplant Rollatini
- Pasta Primavera
- Pesto Alfredo Penne

Afternoon Snack
Assorted cookie tray from Becker Farm’s Bakery

Ice water, freshly brewed regular and decaf coffee, and assorted tea will be out during the entirety of your event

Ask a coordinator about having Melinda Vizcarra (Owner) speak at your meeting!
Corporate Family Picnic
$20.00 per person + Tax and Gratuity
11am-2pm

Choose Two Entrees
BBQ Chicken, Sliced Ham in Pineapple Jus, Roast Beef Sandwiches,
Roasted Turkey, Sliced Italian Sausage

Choose Two Sides
Chef Salad, Macaroni Salad, Fresh Corn on the Cob, Baked Beans,
Vegetable Medley, Chef’s Choice Seasonal Vegetables, Petite Red
Potatoes

Package also includes
Disposable Plates and Utensils, Iced Water, Lemonade, Iced Tea, Gourmet
Cookie Platter, Regular and Decaf Coffee, Assorted Tea Station

SKIP THE LINES AND PRE-ORDER YOUR A LA CARTE ACTIVITIES NOW!
ask a coordinator about your options
Grab and Go Boxed Lunches
$10.00 Per Person + Tax and Gratuity

All boxed lunches include a fresh farm picked apple, chocolate chip cookie from becker farms bakery, and your choice of bottled water or canned soda

Boxed lunches do not include a private venue. The brewery will be available for seating up to 50 guests, but we cannot promise that all seating will be available for your group. A facility rental fee can be discussed if you require a private venue.

Boxed Lunch Options:

**Turkey wrap**
White flour tortilla wrap with fresh oven roasted turkey, provolone cheese, spring greens, tomato, and onion. Mayo or oil on request.

**Greek Veggie Wrap**
White flour tortilla with spring greens, tomato, onion, roasted red peppers, olives and feta cheese with our greek house dressing.

**Ham and Cheese Wrap**
White flour tortilla with ham, provolone cheese, Spring Greens, tomato, and onion. Mayo or oil on request.

*For any Gluten Free allergies, the options above can be made into a salad.*
Beverage Service

Hosted by Consumption: $125 set up fee | Host pays for amount guests consume
Cash bar prices are the same as those listed for consumption.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
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<tbody>
<tr>
<td>Vizcarra Vineyards Wine</td>
<td>$6.00+</td>
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<tr>
<td>Soda and Juice</td>
<td>$2.00</td>
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<tr>
<td>Well Cocktails</td>
<td>$7.00+</td>
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<tr>
<td>Premium Cocktails</td>
<td>$8.00+</td>
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<tr>
<td>Becker Brewing Co. Beer</td>
<td>$6.00+</td>
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Hosted Bar Packages

For guests over 21 years of age, per person/per hour.
All packages include Coke soft drinks, appropriate mixers and garnishes
*Packages have a $40 setup charge for events with less than 50 total guest*

**Package One**

Vizcarra Vineyards wedding wine list & two most popular Becker Brewing Company microbrews

**Package Two**

Vizcarra Vineyards wedding wine list, two most popular Becker Brewing Company microbrews & well liquors including: bourbon, gin, liqueurs, rum, scotch, tequila, vermouth, vodka & whiskey

**Package Three**

Vizcarra Vineyards wedding wine list, two most popular Becker Brewing Company microbrews, well & premium liquors including: bourbon, gin, liqueurs, rum, scotch, tequila, vermouth, vodka & whiskey

*Plus 20% gratuity charge and current New York state sales tax

<table>
<thead>
<tr>
<th>Package</th>
<th>One Hour</th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
<th>Five Hours</th>
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<tbody>
<tr>
<td>Package One</td>
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<td>Package Two</td>
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<td>Package Three</td>
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<td>Under 21</td>
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Wine or Champagne toast - $2.00 per person
Wine bottle placed at each table - Depends on Wine Bottle Price
Additional hours of bar on the day of the event: $3 per person, per hour, based on the party’s guaranteed amount.
A La Carte Activities

All items can be added onto your event with two weeks prior notice to your event. Prices are subject to change.

**May - August Enhancements**

**Pony Rides**
(Children under 12
Height Maximum: 48 inches tall)
$100 for 1 hour

**Jumping Pillow**
$150 for 3 hours

**U-pick Fruit**
(season depending)
$3.00 - $5.00 per person depending on fruit in season.

**U-pick Fruit with Hayride**
(season depending)
$6.00 - $8.00 per person ($75 Minimum)

**Private Hayride**
$2.00 per person ($50 Minimum)

**Animal Feeding Experience**
$1.50 per person

**Beer/Wine/Cider Tasting Tickets**
(redeemable at Becker Brewing Company & Tasting Room)
$5.00 per ticket

During May-August, Becker Farm’s playground and petting zoo are open to the public at no additional cost.
September - October Enhancements

Apple Bags
$5.50 per bag. Buy 4 bags get 5th free.
Your apple bag gets you on to the hayride to the Orchard.

Pumpkin Token
$4.00 per token.
Includes a hayride to the pumpkin patch and a $4 credit to any pumpkin!

Pumpkin Fiesta Wristbands
$8.00 per child, $5.00 per adult.
Includes a Pony Ride or the Jumping Pillow (weekends only), Bounce House (weekends only), Goat Races & Sing Along (weekends only, showtimes are 1pm, 3pm, and 5pm), Hayride through the Forest (weekends only), Petting Zoo (free on weekdays), Playground including Big Slides, Jungle Gym, Duck Races, Water Tables, Big Bales of Hay (free on weekdays).

Becker Mountain Wristbands
$7.00 per child, $5.00 per adult.
Includes The Barnyard Twister, Pedal Carts & Tricycle Racetrack, Corn Maze, Grape Maze, Obstacle Course Bounce House, Becker Mountain Slingshots, Big Bales of Hay.

Whole Hog Wristbands
$10.00 per child, $7.00 per adult.
Includes access to both Pumpkin Fiesta and Becker Mountain. These activities run from 12pm-5pm on weekends.

Beer/Wine/Cider Tasting Tickets
(redeemable at Becker Brewing Company & Tasting Room)
$5.00 per ticket
Terms of Agreement

Final Guest Count
An estimated number of guests must be given at booking. Final guaranteed number of guests must be provided no less than 14 days prior to the event. If your guaranteed number of guests falls drastically lower than your original estimate, Vizcarra Vineyards at Becker Farms Events reserves the right to move your event into another building or area on premises. You will be charged for your final guest count given 14 days prior. This includes food, beverage, and facility rental costs. The client is responsible for the cost of the guest count given at 14 days, regardless if all guests attend the event or not.

Deposits
A valid credit card number as well as a deposit of 25% of your estimated total is required to reserve the date/time/room for any function. The deposit will be applied to the bill. The balance of the bill is due 10 days prior by personal check 5 days prior by certified check or money order. Credit card transactions over $700 are subject to a 2% service fee.

Cancellations
All payments are non refundable.
If you cancel your event 1 month or less prior to your date you are responsible for paying the total estimated when signing your contract. Cancellations can only be made by the signed client.

Event Insurance
Under no circumstances, including family illness, loss of life, military deployment and acts of god will monetary deposits of any kind be refunded to the couple if they so choose not to purchase event insurance.

Pricing
The function price is guaranteed for one year once a deposit has been received by our accounting department. After one year, the quotation is subject to a proportionate change to meet current costs of food, beverages, and other changes in commodity, prices, labor costs, taxes or currency values. Contracts signed outside of 15 months before the event date is subject to up to a 10% increase in food and beverage prices based on current fluctuations in the market. All prices quoted are based on normal service times. If your function is scheduled to begin at a particular time and is delayed, Vizcarra Vineyards at Becker Farms Events will add an appropriate charge to your bill to cover extra expenses.
Tax and Service/Administration Fee
All food, beverage and services are subject to tax and service fee – no exceptions. 18% service fee charge for a stations/buffet style event or 20% service fee charge for a sit down/served event. All events held on a holiday weekend are subject to a 5% increase in service fee. 8% Niagara County sales tax.

Changes to Client File
Changes made to any contract or client file will be made only by the governing party unless other arrangements have been made.

Decorations
You are welcome to arrive one hour prior to your event to decorate your venue how you’d like. Decorations must be removed immediately following the conclusion of the function unless prior arrangements have been made with the Banquet Manager. Vizcarra Vineyards at Becker Farms Events are not responsible for any decorations not removed immediately after the event. Confetti of any kind is not permitted. This includes, but is not limited to: paper or plastic confetti, glitter, etc. A cleanup charge will be deducted from the security deposit for any function where confetti is used.

Outside Vendors
Vendors contracted by the client must have proof of proper licensing and liability insurance. Under no circumstance is Vizcarra Vineyards at Becker Farms Events liable or responsible for any damages to the property of said vendors. Vizcarra Vineyards at Becker Farms Events will work with all contracted vendors on event day but is not liable for any coordination of outside vendors. It is up to the signed client to communicate any event day information to their contracted vendors.

Facility Rental Policy
The facility rental is over once the agreed upon time has come. The banquet staff will start their clean up process 15 minutes after the facility rental time is over. The banquet staff will not start removing tables, decorations or any other clean up procedures until the facility rental is over. Lights will be brightened approximately 15 minutes after your facility rental expires. We ask that you please respect this policy and depart the facility in a timely manner so the staff can begin setting up for the next scheduled events.

Weather
Vizcarra Vineyards at Becker Farms Events is not liable for any kind of compensation or refunds from unforeseen circumstances due to inclement weather.
Other Importation Information
Refrigeration for cakes, desserts, flowers, etc. cannot be provided by Vizcarra Vineyards at Becker Farms.

Any food left out on the buffet line cannot be taken home due to liability reasons and the NYS Health Department.

Vizcarra Vineyards at Becker Farms Events does not allow outside food or beverage. Please let the Private Events Team know in advance if you are bringing in your own cake or dessert.

Event minimums are set with the original estimate. If the minimum is not met your party is responsible for the difference in the balance due or it is suggested to add on food and beverage until minimum is met.

All private party pricing is based on 3 hours of event rental. If you need additional time, please contact your coordinator immediately to discuss options. An additional fee will be added onto your final total for additional venue rental time.